

## SOUP

Our House Creamy Tomato Basil <sup>GF</sup>  
-or- Chef's Daily Choice 5.5 / 6.5

### CALAMARI FRITTI

Calamari, Sweet Peppers and Onions hand breaded and lightly fried and served with Marinara sauce 14

### CHARCUTERIE AND CHEESE PLATE

Chef's Daily Selection of Charcuterie and Cheese with Toast and Spreads 15

### ROASTED TOMATO BRUSCHETTA

Diced Oven Roasted Tomatoes, Parmesan, Basil, Balsamic Reduction 9.5

### HAND CUT CHIPS

Diced Bacon and crumbled Gorgonzola served with a Bacon and Gorgonzola Ranch Dip 8.5

## APPETIZERS

### MUSSELS\* 15.5

MARINARA <sup>GF</sup>  
Tomato, Basil, Garlic

WHITE WINE <sup>GF</sup>  
White Wine, Garlic, Herbs

SAMBUCA CREAM <sup>GF</sup>  
Sambuca, Garlic, Cream

MUSSELS 1/2 PRICE  
Every Tuesday

### BAKED MEATBALLS

Our Pork and Beef Meatballs are hand rolled topped with Marinara and Mozzarella Cheese and baked in our brick oven 12.5

### MOZZARELLA FRITTI

House made Mozzarella Slices encrusted in Bread Crumbs and Fresh Herbs fried and served with a side of Marinara 11

### SHRIMP FRITTI

Breaded Shrimp fried crisp resting on a bed of Sweet Chile Slaw served with Spicy Aioli 13.5

### BURRATA BRUSCHETTA

Diced Oven Roasted Tomatoes, EVOO, extra creamy Burrata Mozzarella 11

## SALADS

### CREATE YOUR OWN SALAD

Pick Your:

Greens and Dressing plus

5 Toppings For 10.5

Entrée Size Salad

Extra

Toppings .50

GREENS Romaine, Spinach, Arugula, Spinach & Romaine

VEGETABLES & FRUITS Carrots, Cucumbers, Tomatoes, Mushrooms, Beets Artichoke Hearts, Red Onions, Pepperoncini, Kalamata Olives, Jalapenos, Avocado 1.5

CHEESES Gorgonzola, Parmigiano, Shredded Mozzarella, Goat, Feta, Fresh Mozzarella 1.5

ADDITIONS Croutons, Bacon, Hardboiled Egg, Sunflower Seeds, Pine Nuts 1

PROTEINS Crispy Prosciutto 2, Grilled Chicken 5.5, Shrimp 8, Salmon\*\* 10

DRESSINGS: Lemon Honey Vinaigrette, Balsamic Vinaigrette, Ranch Caesar, Roasted Garlic Parmesan, Greek Vinaigrette, Gorgonzola

### COBB

Egg, Avocado and crispy Prosciutto with Tomatoes and Gorgonzola Crumbles over crisp Romaine with our house made creamy Blue Cheese Dressing 11

### CAESAR

House made Caesar dressing with crisp Romaine and Croutons topped with Parmesan shavings 9

### CAPRESE SALAD

Heirloom Tomatoes Fresh Mozzarella Fresh Basil, Basil Oil and Balsamic Reduction 11.5

### GREEK

Crisp Romaine with sliced Red Onions, Tomatoes, Pepperoncini and Kalamata Olives with Feta cheese and our house made Greek Dressing 10

### K-STONE

Fresh Spinach with quartered Tomatoes, Artichokes, Pine Nuts, Kalamata Olives and Gorgonzola crumbles 10.5

## PASTAS

Gluten Free Corn and Rice Penne or Spaghetti add \$2

### LASAGNA

We layer Pasta, Marinara sauce and Bolognese sauce with Mozzarella and Ricotta Cheese add a hint of Nutmeg and then bake it in our brick oven 18.5

### CHICKEN PENNE

Grilled Chicken with Sautéed Mushrooms, Caramelized Onions and a creamy Parmesan sauce 19.5

### SPAGHETTI BOLOGNESE

Our Bolognese sauce of Beef, Pork and Pancetta with fresh herbs and a hint of Nutmeg 19

### SAUSAGE AND PEPPERS

Hearty Sausage Chunks, Sautéed Onions and Peppers in House Marinara tossed with Penne 19

### PESTO PRIMAVERA

Garlic, Zucchini, Squash, Artichokes, Asparagus, Peas, Tomatoes and Penne with Pesto 16  
Add: Chicken \$4 Shrimp \$6

### SEAFOOD PENNE

Crab, Shrimp Prosciutto, Asparagus and Peas with a Seafood Sherry Cream Sauce and Penne 24

### SHRIMP FRA DIAVOLO

Sautéed Shrimp and Fresh Herbs in a spicy Tomato Cream Sauce tossed with Penne 21

### SPAGHETTI MEATBALLS

Our Pork and Beef Meatballs in House Marinara tossed with Spaghetti 18.5

### SHRIMP SCAMPI

Shrimp, Lemon, Garlic and White Wine sauce tossed with Tomatoes and Cappellini 19.5

### VALDOSTANO

Angel Hair Pasta in Garlic, Tomato and Basil Broth topped with Fontina Cheese 15  
Add: Chicken \$4 Shrimp \$6 with Basil Pesto Add \$2.5

Vegan and Vegetarian Menu Available Upon Request 

\*\*May be cooked to order

Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Split Plate Charge \$2

Lunch And Dinner Seven Days A Week  
Takeout Available

# Kornerstone Bistro

# DAILY FEATURES

## MONDAY

**KIDS EAT FREE**  
1 Child Per Adult Entree

## TUESDAY

**ALL MUSSELS\***  
1/2 PRICE

## WEDNESDAY

**VEAL SCALLOPINE**  
Choice of Picatta, Marinara  
or Marsala over Linguini or  
Spinach and Potatoes 25

## THURSDAY

**\$1.50 OYSTERS**  
Chef's Local Selection  
Raw or Wood Fired

## FRIDAY (EVENING)

**PRIME RIB\*\***  
with Side Salad, Spinach  
Fingerling Potatoes and  
Au Jus 35

## PLATES

**FILET MIGNON\*\***  
8oz. Grilled Filet Mignon  
with our  
Chianti reduction sauce,  
roasted Potatoes and  
seasonal Vegetables 38

**RIBEYE\*\***  
12 oz Ribeye, Caramelized  
Onion and Mushroom Demi  
Glacé, roasted Potatoes and  
Seasonal Vegetables 35

**CHICKEN PARMESAN**  
Breaded Chicken fried crisp, covered  
with our house made Marinara and  
Mozzarella cheese over Linguine 23.5

**CHICKEN MARSALA**  
Sautéed Chicken, Mushrooms and  
Marsala Sauce with Fingerling Potatoes  
and seasonal Vegetables 23.5

**LEMON CHICKEN PAILLARD**  
Sautéed Chicken with Lemon Caper  
Sauce, roasted Potatoes and  
seasonal Vegetables 23.5

**SALMON FLORENTINE RISOTTO**  
Salmon Chunks, Spinach and Tomatoes  
in Creamy Risotto 23

**FLOUNDER MEDITERRANEAN**  
Sautéed Flounder in a Lemon Tomato  
Kalamata sauce over Quinoa Tabbouleh and  
Arugula salad sprinkled with Feta cheese 25.5

**LIGURIAN SALMON\*\***  
Grilled Salmon Filet with a Tomato Caper Salsa  
over Vegetable Quinoa Pilaf 26

## PIZZA

PIZZAS MAY EXHIBIT CHARACTERISTIC CHAR DUE TO BAKING IN OUR WOOD BURNING OVEN

SPECIALTY PIZZAS AVAILABLE IN 10" / 12"

**BIANCA**  
Basil Olive Oil, Basil, Fresh Mozzarella 8.5 / 10.5

**MARGHERITA**  
Tomato Sauce, Tomato, Basil, Fresh Mozzarella 10.5 / 12.5

**QUATTRO FORMAGGIO**  
Tomato Sauce, Parmigiano, Fontina, Mozzarella, Gorgonzola 14.5 / 16.5

**CAROLINA**  
BBQ Sauce, Chicken, Red Onion, Fontina 13.5 / 15.5

**SARDINIA**  
Tomato Sauce, Tomato, Caramelized Onion, Roasted Garlic,  
Kalamata Olives, Goat Cheese, Fresh Oregano, Mozzarella 15.5 / 17.5

**QUATTRO CARNE**  
Tomato Sauce, Pepperoni, Italian Sausage, Prosciutto, Salami,  
Mozzarella 14.5 / 16.5

**GENOA**  
Basil Pesto, Sun Dried Tomato, Spinach, Mozzarella 11.5 / 13.5

**TOSCANO**  
Tomato Sauce, Pepperoni, Italian Sausage, Mozzarella 12.5 / 14.5

**SUPREMO**  
Tomato Sauce, Green Peppers, Red Onions, Kalamata Olives, Pepperoni,  
Sausage, Salami, Prosciutto, Mozzarella 16.5 / 18.5

GLUTEN FREE CRUST 10" add \$2

### CREATE YOUR OWN PIZZA

Includes Pie, Sauce and Cheese

**10" Pizza \$8.5 12" Pizza \$10.5**

### SAUCE

Marinara, Pesto, Alfredo  
BBQ, Basil Oil

### CHEESE

10" \$1.5 / 12" \$2

Mozzarella, Gorgonzola, Fontina  
Goat, Feta, Ricotta, Parmigiano

### MEAT

10" \$1.5 / 12" \$2

Chicken, Pepperoni, Salami, Anchovies  
Italian Sausage, Bacon

### FRUIT AND VEGETABLES

10" \$1 / 12" \$1.5

Arugula, Roma Tomato, Sundried Tomato  
Artichoke Hearts, Kalamata Olives, Jalapeno,  
Roasted Garlic, Spinach  
Caramelized Onion, Red Onion  
Mushrooms, Bell Pepper, Pepperoncini  
Roasted Red Pepper, Fingerling Potatoes

### SPECIALTY ITEMS

10" \$2.5 / 12" \$3

Shrimp, Meatballs, Prosciutto, Fresh Mozzarella  
Avocado, Burrata Cheese, Pine Nuts

## BEVERAGES

FOUNTAIN DRINKS 2.75  
ICED TEA 2.75  
MILK 2.75  
CHOCOLATE MILK 2.75  
COKE  
DIET COKE  
SPRITE  
MR. PIBB  
ROOT BEER  
GINGER ALE  
LEMONADE  
ORANGE JUICE 3.75  
GRAPEFRUIT JUICE 3.75  
PINEAPPLE JUICE 3.75  
APPLE JUICE 3.75  
AQUA PANNA 4.75

## KIDS

SPAGHETTI MARINARA 4.5  
ADD MEATBALLS 5.5  
CHEESE PIZZA 6  
ADD PEPPERONI 7.5  
PENNE N CHEESE 6  
PENNE ALFREDO 6  
CHICKEN TENDERS & FRIES 8.5

## COFFEE

ROYAL CUP COFFEE 2.5  
DECAF ROYAL CUP COFFEE 2.5  
HERBAL TEA 2.5  
LAVAZZA ESPRESSO 3.5  
DECAF LAVAZZA ESPRESSO 3.5  
CAPPUCCINO 4  
LATTE 4  
MACCHIATO 4  
AMERICANO 3.5

(LEMON TWIST UPON REQUEST)